



USDA Export Verification (EV) Program: Specified Product Requirements for Bovine – Republic of Korea

1 Purpose

This document provides the specified product requirements for marketing U.S. bovine meat (beef and veal) to Korea under the USDA Export Verification (EV) Program.

2 Scope

These requirements apply to U.S. companies (slaughterers, fabricators, and processors) of bovine meat items that are eligible for export to Korea as listed on the Food Safety and Inspection Service (FSIS) website. Companies must meet the specified product requirements for Korea under the EV Program through an approved USDA QSA Program. The requirements for the USDA QSA Program are defined in *ARC 1002 Procedure, Quality System Assessment (QSA) Program*. The USDA QSA Program ensures that the specified product requirements are supported by a documented quality management system; and that product is identified and traceable through the system.

Only companies with an approved USDA QSA Program for the EV Program for Korea may label and sell product as meeting the specified product requirements for Korea under the EV Program.

3 Reference Documents

ARC 1000 Procedure, Quality Systems Verification Programs General Policies and Procedures

ARC 1002 Procedure, Quality System Assessment (QSA) Program

http://www.fsis.usda.gov/regulations_&_policies/Index_of_Import_Requirements_by_Country/index.asp

<http://www.ams.usda.gov/lsg/arc/bevlisting.htm>

4 Specified Product Requirements

- 4.1 Eligible bovine products, as listed on the FSIS website, must be derived from animals that are younger than 30 months of age and slaughtered in the U.S.
- 4.2 Eligible bovine products must be derived from animals that are born and raised in the U.S. or legally imported from Mexico and resided in the U.S. for at least 100 days prior to slaughter.
 - 4.2.1 Slaughter companies must maintain the record of self-certification (affidavit) from the previous location that cattle legally imported from Mexico resided in the U.S. for at least 100 days prior to slaughter.

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- 4.3 Slaughter, dressing, and processing procedures must ensure hygienic removal of designated tissues comprising the skull, brain, eyes, distal ileum, tonsils, spinal cord, vertebral column, and their derived protein products to prevent the contamination of these tissues with bovine products being produced for export to Korea.
- 4.4 Slaughter companies must maintain records that are sufficient to initiate a trace back to the previous location for all animals included in the Program. Records must be maintained for at least 2 years.
- 4.5 Shipping documentation (bills of lading, shipping manifests, or letters of guarantee) must have the statement "Product Meets EV Program Requirements for Korea" and must clearly identify the product and product quantity.

5 Listing of Approved Programs

Only U.S. companies that have an approved USDA QSA Program which meets the specified product requirements for Korea will be listed on the *Official Listing of Eligible Suppliers for the USDA Bovine EV Program for Korea*.

6 Responsibilities

U.S. companies must meet all policies and procedures outlined in this Procedure, *ARC 1000 Procedure*, and *ARC 1002 Procedure*.